

CLAIMS

1. A process for producing a mycelium of a Matsutake fungus, comprising the step of cultivating a mycelium on a small scale under agitation without aeration in a liquid medium or with aeration at a low rate of less than 0.05 vvm.
2. The process according to claim 1, further comprising, as a precultivation step before the agitating cultivation step, (1) cultivating a mycelium in a liquid medium under stationary conditions,
(2) cultivating a mycelium under shaking, or
(3) cultivating a mycelium in a liquid medium under stationary conditions, and further cultivating the obtained mycelium under shaking.
3. The process according to claim 1 or 2, wherein an agitation power per unit volume of a culture medium in the agitating cultivation step is 0.01 to 2 kW/m³.
4. A process for producing a mycelium of a Matsutake fungus, comprising the steps of:
cultivating a mycelium in a liquid medium under stationary conditions, and
cultivating the obtained mycelium under shaking.
5. A process for producing a mycelium of a Matsutake fungus, comprising the step of cultivating the mycelium obtained by the process according to any one of claims 1 to 4 as a seed culture under submerged conditions.
6. The process according to any one of claims 2 to 5, wherein a period of the stationary cultivation step is 30 to 400 days.
7. The process according to any one of claims 2 to 6, wherein a period of the shaking cultivation step is 5 to 50 days.
8. The process according to any one of claims 1 to 7, wherein a propagation rate in inoculation is 2 to 50 times.

(45)

9. The process according to any one of claim 1 to 8, wherein an osmotic pressure of a culture medium is 0.01 to 0.8 MPa.
10. The process according to any one of claim 1 to 9, wherein a concentration of a fibrous mycelium contained in an initial mycelium is 0.05 g/L or more.